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| **Hand cut ‘pappardelle’**  Serves: 24 - 30 tastes  Source: Adapted from Stephanie Alexander, The Cook’s Companion | |
| **Ingredients**  400g Plain flour  3 teaspoons salt  4 eggs, lightly beaten  Extra flour  Semolina | **Equipment**  Food processor  Pasta rolling machines  Measuring cups and spoons  Measuring scales  Chopping board  Knife  Pasta drying rack |
| **What to do:**   * Combine flour and salt in the food processor. With the motor running add the beaten eggs * Process for a few minutes – or until the dough clings together and feels springy (it should not feel sticky) * Tip dough onto your workbench, knead for a few minutes then wrap it in glad wrap and let it rest at room temperature for one hour * Clear a large work space on your bench and have a bowl of flour nearby * All surfaces must be dry. Unwrap the dough and divide dough into 6 pieces * Press each piece into a rectangle about 8cm wide, pass this piece of dough through the rollers on the pasta machine with the rollers set to the widest setting ‘0’ * The dough will come through looking a bit raggy on the edges it requires more ‘kneading through the machine’ – fold the outside edges into the centre, and roll it through again with the folds running vertically through the machine. Repeat this on ‘0’ 3-4 times. * If the dough gets sticky, sprinkle it with a little flour * Move the rollers to setting ‘1’, folding the dough in ½, pass it through the rollers – repeat this 2-3 times. The dough should now feel flat and silky * Move on to setting ‘2’, you only need to run the dough through – no folding, continue in this manner until dough has passed through to setting 7 * If the dough gets too long to handle – cut it into manageable lengths of 2 -3 pieces * Dust the pasta with semolina, roll into sausage shape, and using a sharp knife cut the pasta into 1cm wide ribbons. Gently shake the ribbons out and hang them on the drying rack * Roll and cut the remaining dough * Use as soon as possible * Boil in well salted water for 2-3 minutes, drain, toss with your favourite pasta sauce and serve immediately | |